

The Delaunay



REGIS' AFTERNOON TEA



REGIS' AFTERNOON TEA SELECTION

Available on Saturday and Sunday 3pm to 5pm

CLASSIC AFTERNOON TEA

Assorted Finger Sandwiches

Fruit Scones

with homemade strawberry jam and clotted cream

Selection of Regis' handmade cakes



— THE DELAUNAY TEAS —

Delaunay Blend ~ English Breakfast

Earl Grey ~ Darjeeling ~ Green

Fresh Mint ~ Camomile

*A further selection of teas & infusions
are available*



34.50 *per person*

CHAMPAGNE AFTERNOON TEA

Our classic afternoon tea

served with a glass of Pommery Brut Royal NV



49.50 *per person*

COCKTAILS

Rose Roots 12.75

chase grapefruit & pomelo gin, bergamot, rose cordial, fever-tree tonic water

Bitter Paloma 15.00

casamigos blanco tequila, campari, lime, grapefruit soda, salt

Southside Royale 15.00

tanqueray gin, mint leaves, lime, pommery brut champagne

NON-ALCOHOLIC COCKTAILS

Walking Day 9.75

everleaf marine, mint, almond, lemon, fever-tree lemonade

Spice and Arrow 9.75

seedlip spice, pineapple juice, cinnamon, lime

CHAMPAGNE AND SPARKLING

	Glass 150ml	Bottle	Half 375ml
Crémant de Loire, Brut Réserve, Langlois NV	14.75	65.00	~
Pommery Brut Royal NV	19.75	89.00	45.00
Limney Estate 2018, Davenport Vineyards, East Sussex, England	21.25	94.00	~
Ayala Rosé Majeur NV	22.00	96.00	~
Paul Bara Brut Reserve NV, Bouzy	~	96.00	~
Bollinger Special Cuvée NV	24.00	105.00	~
Pol Roger Brut Réserve NV	~	108.00	~
Billecart-Salmon Rosé NV	~	116.00	~

Please inform your server if you have any food allergies or special dietary needs.

v - vegetarian | vg - vegan ~ Gluten free alternatives available on request ~ Cover charge in dining room 2.00


Prices include VAT ~ A discretionary 15% service charge will be added to your bill.

All gratuities are managed independently ~ No intrusive or flash photography



MEET REGIS

Having begun his career in France working in boulangeries, patisseries and Michelin-starred restaurants, Regis, Group Executive Pastry Chef, has been crafting delicacies - from Victoria Sponge to Kaiserschmarrn - for over four decades. From his various stints in kitchens around Europe, from Paris, Berlin and Vienna, Regis has a keen interest in the amalgamation of European pastry techniques, and is the inspiration from which our grand café haven was born here in The Delaunay.



"Being a pastry chef is a balance between maths and art. Everything is weighed out to the exact gram, and the method must be consistently applied. But at the same time, the finished product needs to contain an air of fantasy. That's the beauty of this craft"

Regis Negrier



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